

### Amendments to the Claims:

1. (cancelled).
2. (currently amended) A process for the preparation of protein enriched, nutritious baked snack food where the snack food contains protein from vegetable sources only and comprises

<del>Unroasted whole</del> <del>Whole</del> wheat flour	42.41 – 40.38 wt %
Roasted <del>[(defatted)]</del> <del>defatted</del> soy flour	18.18 – 10.10 wt %
Peanut paste <del>(from roasted peanuts)</del> <u>from roasted peanuts</u>	4.85 – 6.06 wt %
Sesame seed paste, <del>(from roasted Sesame seeds)</del> <u>from roasted Sesame seeds</u>	1.21 – 2.02 wt %
<del>Whole, roasted</del> Sesame seed <del>(whole, roasted)</del>	0.61 – 1.51 wt %
<del>Roasted</del> Wheat germ <del>(roasted)</del>	1.82 – 3.53 wt %
Non fat dry milk <del>(fat content &lt;1%)</del> <u>with a fat content &lt;1%</u>	1.82 – 3.53 wt %
Sugar powder <del>(+ 120<math>\mu</math> sieve)</del> <u>passed through a + 120<math>\mu</math> sieve</u>	21.21 – 22.71 wt %
Liquid glucose	1.21 – 1.51 wt %

Fat, <del>(M.P. 40°C)</del> <u>M.P. 40°C</u>	5.45 – 6.56 wt %
<u>Soy Lecithin</u> <del>(soy)</del>	0.18 – 0.25 wt %
Sodium Chloride	0.3 – 0.76 wt %
Ammonium bicarbonate	0.48 – 0.61 wt %
Baking powder	0.18 – 0.28 wt %
<b>Iron</b>	<del>3.49 – 3.57 g wt %</del>
<b>Zinc</b>	<del>7.50 – 7.65 g wt %</del>
<b>Copper</b>	<del>0.25 – 0.26 g wt %</del>
<b>Iodine</b>	<del>0.097 – 0.101 g wt %</del>
<b>Magnesium</b>	<del>0.48 – 0.49 g wt %</del>
<b>Vitamin – A</b>	<del>0.14 – 0.141g wt %</del>
<b>Vitamin – D</b>	<del>0.0035 – 0.0036 g wt %</del>
<b>Vitamin – E</b>	<del>0.25 – 0.257 g wt %</del>
<b>Vitamin – K</b>	<del>0.29 – 0.302 g wt %</del>
<b>Vitamin B1 (Thiamine)</b>	<del>0.25 – 0.257 g wt %</del>
<b>Vitamin B2 (Riboflavin)</b>	<del>0.28 – 0.288 g wt %</del>
<b>Nicotinic acid</b>	<del>2.50 – 2.55 g wt %</del>
<b>Pyridoxine</b>	<del>0.29 – 0.308 g wt %</del>

<del>Folic acid</del>	<del>0.009 – 0.010 g wt %</del>
<del>Pantothenic acid</del>	<del>0.0003 – 0.000302 g wt %</del>
<del>Vitamin – C</del>	<del>11.99 – 12.24 g wt %</del>
<del>Biotin</del>	<del>0.096 – 0.10 g wt %</del>
<del>Inositol</del>	<del>0.499 – 0.509 g wt %</del>
<del>Choline bitartrate</del>	<del>1.248 – 1.272 g wt %</del>
<del>Vitamin – B12</del>	<del>0.00028 – 0.00038 g wt %,</del>

selected vitamins and minerals

comprising the steps of (i) powdering wheat kernels in a disc mill resulting in unroasted whole wheat flour to pass through 10xx (129 $\mu$ ) sieve, (ii) roasting ~~the~~ defatted soy flour in a fluidized bed roaster for a period of 5 – 12 minutes at 200 – 220°C, (iii) roasting peanuts in a fluidized bed roaster for a period of 5 – 15 minutes at 280 – 320°C, (iv) dehulling the roasted peanuts in a brush finisher, (v) converting the roasted and dehulled peanuts into a fine paste in an electric grinder, (vi) roasting sesame seeds in a fluidized bed roaster for a period of 4 – 6 minutes at 280 – 320° C, (vii) converting a portion of the roasted sesame seeds into a fine paste in an electric grinder, (viii) roasting wheat germ in a fluidized bed roaster for a period of 3 – 5 minutes at 280 – 320°C, (ix) forming a ~~vitamin-mineral~~ homogeneous premix of the selected vitamins and minerals ~~by~~ homogeneously mixing, vitamin A, vitamin D, vitamin E, vitamin K, vitamin B1 (thiamine), vitamin B2 (riboflavin), nicotinic acid, pyridoxine, folic acid,

~~pantothenic acid, biotin, inositol, choline bitartrate, vitamin B12 and vitamin C, and iron, zinc, copper, iodine and magnesium,~~ along with 200 – 300g of ~~the~~ whole wheat flour for a period of 5 – 10 minutes, (x) preparing a blend of 70 – 80 % by weight of ~~the~~ whole wheat flour, 20 – 30 % by weight of ~~the~~ roasted defatted soy flour, and 4 – 6 % by weight of non fat dry milk, and 0.3 – 0.5 % by weight of baking powder, (xi) dissolving ammonium bicarbonate and sodium chloride in water, (xii) transferring the peanut paste from step (v), the sesame seed paste from step (vii), the roasted wheat germ from step (viii), the vitamin and mineral premix from step (ix), the blend of whole wheat flour, soy flour, milk powder and baking powder from step (x), and other ingredients including the roasted whole sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, and the ammonium bicarbonate and sodium chloride dissolved in water as obtained in step (xi), into a mixer and mixing for 15 – 20 minutes to form a homogenous dough, (xiii) sheeting the dough to a thickness of 1.5mm – 2.0mm, (xiv) docking and cutting the sheeted dough into circular shapes, (xv) baking the cut dough in a conventional oven at 180 – 220°C for 4 – 6 minutes to get the protein enriched, nutritious baked snack food.

3. (previously presented) A process as claimed in claim (2) wherein commercially available wheat used is with 9.0 – 10.0% moisture, 1.1 – 1.5 % ash, 9.2 – 10.0 % protein content.

4. (previously presented) A process as claimed in claim (2) wherein the wheat has a protein content in the range of 9.2 – 10.0%.

5-14. (cancelled)

15. (currently amended) A process for the preparation of protein enriched, nutritious snack food dough, where the ~~snack food dough contains~~ protein from vegetable sources only and comprises

<del>Unroasted whole</del> <b>Whole</b> wheat flour	42.41 – 40.38 wt %
Roasted <del>[(defatted)]</del> <u>defatted</u> soy flour	18.18 – 10.10 wt %
Peanut paste <del>(from roasted peanuts)</del> <u>from roasted peanuts</u>	4.85 – 6.06 wt %
Sesame seed paste, <del>(from roasted Sesame seeds)</del> <u>from roasted Sesame seeds</u>	1.21 – 2.02 wt %
<u>Whole, roasted</u> Sesame seed <del>(whole, roasted)</del>	0.61 – 1.51 wt %
<u>Roasted</u> Wheat germ <del>(roasted)</del>	1.82 – 3.53 wt %
Non fat dry milk <del>(fat content &lt;1%)</del> <u>with a fat content &lt;1%</u>	1.82 – 3.53 wt %

Sugar powder ( <del>+ 120<sub>μ</sub> sieve</del> ) <u>passed through a + 120<sub>μ</sub> sieve</u>	21.21 – 22.71 wt %
Liquid glucose	1.21 – 1.51 wt %
Fat, ( <del>M.P. 40°C</del> ) <u>M.P. 40°C</u>	5.45 – 6.56 wt %
<u>Soy</u> Lecithin ( <del>soy</del> )	0.18 – 0.25 wt %
Sodium Chloride	0.3 – 0.76 wt %
Ammonium bicarbonate	0.48 – 0.61 wt %
Baking powder	0.18 – 0.28 wt %
Flavoring agents ( <del>ml</del> ) <del>(cardamom flavor)</del>	0.06 – 0.15 wt %
<b>Iron</b>	<del>3.49 – 3.57 g wt %</del>
<b>Zinc</b>	<del>7.50 – 7.65 g wt %</del>
<b>Copper</b>	<del>0.25 – 0.26 g wt %</del>
<b>Iodine</b>	<del>0.097 – 0.101 g wt %</del>
<b>Magnesium</b>	<del>0.48 – 0.49 g wt %</del>
<b>Vitamin – A</b>	<del>0.14 – 0.141 g wt %</del>
<b>Vitamin – D</b>	<del>0.0035 – 0.0036 g wt %</del>
<b>Vitamin – E</b>	<del>0.25 – 0.257 g wt %</del>
<b>Vitamin – K</b>	<del>0.29 – 0.302 g wt %</del>

<del>Vitamin B1 (Thiamine)</del>	<del>0.25 – 0.257 g wt %</del>
<del>Vitamin B2 (Riboflavin)</del>	<del>0.28 – 0.288 g wt %</del>
<del>Nicotinic acid</del>	<del>2.50 – 2.55 g wt %</del>
<del>Pyridoxine</del>	<del>0.29 – 0.308 g wt %</del>
<del>Folic acid</del>	<del>0.009 – 0.010 g wt %</del>
<del>Pantothenic acid</del>	<del>0.0003 – 0.000302 g wt %</del>
<del>Vitamin C</del>	<del>11.99 – 12.24 g wt %</del>
<del>Biotin</del>	<del>0.096 – 0.10 g wt %</del>
<del>Inositol</del>	<del>0.499 – 0.509 g wt %</del>
<del>Choline bitartarate</del>	<del>1.248 – 1.272 g wt %</del>
<del>Vitamin B12</del>	<del>0.00028 – 0.00038 g wt %,</del>

selected vitamins and minerals

wherein peanut paste, sesame seed paste, roasted wheat germ, a premix of vitamins and minerals, a blend of ~~unroasted~~ whole wheat ~~flour-soy flour-milk powder-baking~~ flour, soy flour, non fat dry milk and baking powder, roasted sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ammonium bicarbonate and sodium chloride dissolved in water is transferred to a mixer and mixed for 15 – 20 minutes into a homogenous dough.

16. (currently amended) A process as claimed in claim (15) wherein

- (a) the dough is sheeted to a thickness of 1.5 – 2.0 ~~mm.~~ mm,
- (b) the sheeted dough is docked and cut using a circular die of about 3.0 – 4.0 mm diameter, and
- (c) the cut dough is baked in a conventional oven at 180- 220°C for 4 – 6 minutes to get the protein enriched, nutritious baked snack food.

17-26. (cancelled)